

## This Creamy Garlic Parmesan Chicken Pasta Is the One-Pot Wonder You Need

There are chicken pasta recipes... and then there's this



**TIME**  
**6 min**

**TEMP**  
**165°F**

**METHOD**  
**Slow cooker**

**PRINT**  
**Recipe Card**

### INGREDIENTS

4 boneless, skinless chicken breasts  
Salt and pepper to taste  
3 cloves garlic, minced  
1 cup grated Parmesan cheese  
1 cup heavy cream  
1 cup chicken broth  
1 tsp dried basil  
1 tsp dried oregano  
1 lb twisted pasta (rotini or fusilli)  
1 cup shredded mozzarella cheese

#### Ingredient Notes & Swaps:

Chicken: You can slice it thin for faster cooking or use chicken thighs for extra flavor.

Pasta: Twisted varieties like rotini or fusilli hold the sauce best, but penne works in a pinch.

Cream: Full-fat is best for richness and body. Avoid substitutions like milk or half-and-half unless you thicken the sauce.

Cheese: Freshly grated Parmesan melts better and tastes sharper than pre-shredded. Mozzarella adds the gooey factor on top.

#### Step-by-Step Instructions:

Cook the ChickenSeason chicken with salt and pepper. Heat olive oil in a large skillet over medium-high heat. Cook chicken 5-6 minutes per side, until golden and cooked through. Remove and set aside.

Make the Sauce BaseIn the same skillet, reduce heat to medium. Add garlic and sautØ for 1 minute until fragrant. Stir in chicken broth and heavy cream. Bring to a simmer.

Add the FlavorStir in Parmesan, basil, and oregano. Let it cook 5-6 minutes, stirring occasionally, until thickened slightly.

Cook the PastaWhile the sauce simmers, cook your twisted pasta in salted boiling water according to package directions. Drain well.

Bring It TogetherSlice the chicken if desired. Return it to the skillet and coat with the sauce. Add the cooked pasta and toss to combine.

Add the CheeseSprinkle mozzarella cheese over the top. Cover the skillet with a lid and let sit for 2-3 minutes until the cheese melts.

Serve HotDish it out straight from the skillet, spooning extra sauce over each portion. Add a pinch of fresh herbs if you're feeling fancy.

Tips for Success:

Don't overcook the chicken: Use a meat thermometer (165°F internal) for best results.

Simmer the sauce gently: High heat can break the cream.

Use pasta water for extra creaminess: Add a splash to loosen the sauce if it thickens too much.

Serving Suggestions & Pairings:

Beer Cheese Dip - a bold appetizer to warm up the crowd

Crockpot Nacho Dip - cheesy and filling on the side

Dorito Casserole - for an unexpected but delicious

Tex-Mex twist

Sheet Pan Quesadillas - if you're feeding a crew

Chicken Enchiladas - because who says you can't mix comfort cuisines?

Storage & Leftovers:

Fridge: Store in an airtight container for up to 3 days.

## DIRECTIONS

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9. Simmer the sauce gently: High heat can break the cream.
10. Use pasta water for extra creaminess: Add a splash to loosen the sauce if it thickens too much.
11. Serving Suggestions & Pairings: Pair this creamy pasta with:

12. Beer : Cheese Dip - a bold appetizer to warm up the crowd
13. Crockpot : Nacho Dip - cheesy and filling on the side
14. Dorito : Casserole - for an unexpected but delicious Tex-Mex twist
15. Sheet : Pan Quesadillas - if you're feeding a crew
16. Chicken : Enchiladas - because who says you can't mix comfort cuisines?
17. Storage & Leftovers: Fridge: Store in an airtight container for up to 3 days.
18. Reheat: Gently warm in a skillet with a splash of cream or broth to loosen the sauce.
19. Freezer: Freeze portions without mozzarella topping. Thaw and add cheese fresh when reheating.
20. More Recipes You'll Love: If creamy, cheesy comfort is your thing, try these next:
21. Dorito : Casserole - bold and family-friendly
22. Beer : Cheese Dip - creamy, rich, and addictive
23. Crockpot : Nacho Dip - slow cooker perfection
24. Sheet : Pan Quesadillas - simple, crispy, and crowd-pleasing
25. Chicken : Enchiladas - saucy and satisfying

## SWAPS & NOTES

**Why I Love This Recipe** This dish is everything I want in a weeknight pasta: rich without being heavy, easy to make, and full of classic flavors that never get old.

The garlic and herbs infuse the cream sauce, the Parmesan adds salty depth, and the mozzarella brings that gooey finish.

The twisted pasta grabs onto the sauce in all the right ways-so you get flavor in every bite.

If you love creamy, satisfying dinners like Dorito Casserole or the gooey pull of Beer Cheese Dip, this one's for you.

## TIPS FOR SUCCESS

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